



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

GE MARQUETTE MEDICAL SYSTEMS, INC.
LE BISTRO
8200 W TOWER AV
MILWAUKEE, WI

7/24/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-301.12	An employee put on gloves without washing their hands. Hands must be washed and cleaned immediately prior to putting on gloves. Instruct all employees to wash their hands prior to putting on gloves. **Hands must also be washed immediately after removing and discarding the gloves**	7/24/2008
3-306.11	The popcorn machine may no longer be used as a self serve unit because there is no approved sneeze guard for the unit. The unit must be moved behind the counters and served only by kitchen employees or the popcorn must be pre-bagged. Discontinue allowing self service and follow one of the methods described above.	7/24/2008
3-501.16	The food temperature of the sliced deli meats being held at the salad bar are at a temperature of 47F degrees - 48F degrees. Potentially hazardous food must be held cold at 41F degrees or below. Adjust the salad bar temperature so that all potentially hazardous foods at the salad bar remain at a temperature of 41F degrees or below. The salad bar is a holding unit so all cold hot food items being placed in the unit should already be at a temperature of 41F degrees or below.	7/24/2008



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4-301.12

The ware wash sinks are improperly set up and are going in reverse order. Instruct all employees on the proper setup of the ware wash sinks. The sink farthest to the right is the prewash compartment/handwash sink and is to be left empty at all times. The next sink over is to be filled with detergent and water for washing. The next sink over is to be filled with only clear water for rinsing. Finally, the sink farthest to the left is to be set up with sanitizer and water for sanitizing. The sinks are to be set up to flow from right to left so that the clean end drainboard is available for clean dishes being manually washed and clean dishes coming out of the dish machine. Furthermore, move the soap and towel dispenser location so they are installed above the prewash sink basin or above the "dirty" end drain board.

7/24/2008

Notes:

Eggs are also considered raw animal products. When storing shelled eggs in the coolers, store them below all ready to eat foods.

All potentially hazardous ready to eat food products must be datemarked if they are not used within 24hrs. This includes remaining portions of bulk containers and bulk deli meat products.

Tighten the faucet at the warewash sinks so that they are flush and tight with the sink basin.

Clean the end of the food preparation sink waste drain.

Instruct all employees to store their personal drinks and food items on the lowest shelf or in a designated location away from and below all establishment food.

On 7/24/2008, I served these orders upon GE MARQUETTE MEDICAL SYSTEMS, INC. by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature